

**Specifications****Prodigy Pizza - John Endicott's Original Low-Carb Pizza****Johnny Keith Endicott****Endicott, Kentucky – USA****Mailing: PO Box 214, Allen, Kentucky 41601****Phone (606) 874-0800**

The following specifications are for a 10-inch Prodigy pizza (ingredients are increased or decreased proportionately according to the diameter of the pizza). 0001

Required ingredients for the 10-inch pizza are as follows:

- 16 oz or 16 x 4 inch x 1 once each Round Slices of Provolone Cheese

(Note: 24 oz or 24 x 4 inch x 1 once each Round Slices of Provolone Cheese is used if deep dish is desired)

- 9 oz shredded Mexican Blend Cheese (equal portions of Monterey Jack, Cheddar, Queso Quesadilla, and Asadero cheese)
- 3 Tablespoons Pizza Sauce
- ½ cup cooked & finely ground Sausage
- ¾ cup cooked & crumbled Bacon
- 4 oz Thin Sliced & cubed Cooked & Cured Ham
- 12 - 2 inch Pepperoni slices with ¼ inch spacing
- 4 oz chopped mushrooms

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- 4 oz chopped & slightly cooked onion
- 4 oz chopped & slightly cooked Green Bell Pepper
- 2 oz chopped Banana Pepper
- 1 Tablespoon Italian Seasoning
- 1 Tablespoon Garlic Powder
- ½ Teaspoon Black Pepper
- ½ Teaspoon Salt
- 1 Teaspoon of Cooking Oil

The Composition of Pizza ingredients are as follows:

- 1- Slightly Oil bottom of deep dish pizza pan
- 2- Add and arrange first layer of 8 oz of 4 inch x 1 once each Round Slices of Provolone Cheese
- 3- Add and smear over cheese 3 Tablespoons Pizza Sauce Pizza sauce

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- 4- Add first pizza topping (½ cup cooked & finely ground Sausage)
- 5- Add 3 ounces of shredded Mexican Blend Cheese (equal portions of Monterey Jack, Cheddar, Queso Quesadilla, and Asadero cheese)
- 6- Add ¼ cup cooked & crumbled Bacon and 4 oz Thin Sliced & cubed Cooked & Cured Ham
- 7- Add 3 additional ounces of shredded Mexican Blend Cheese (equal portions of Monterey Jack, Cheddar, Queso Quesadilla, and Asadero cheese)
- 8- Monterey Jack, Cheddar, Queso Quesadilla, and Asadero cheese)
- 9- Add 12 - 2 inch Pepperoni slices with ¼ inch spacing
- 10- Add 4 oz chopped mushrooms, 4 oz chopped onion, 4 oz chopped & slightly cooked Green Bell Pepper, and 2 oz chopped & Banana Pepper
- 11- Sprinkle with 1 Tablespoon Italian Seasoning, 1 Tablespoon Garlic Powder, ½ Teaspoon Black Pepper, ½ Teaspoon Salt
- 12- Add 3 additional ounces of shredded Mexican Blend Cheese (equal portions of Monterey Jack, Cheddar, Queso Quesadilla, and Asadero cheese)
- 13- Cover by arranging 8 ounces of 4 inch x 1 once each Round Slices of Provolone Cheese

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Cooking Instructions:

The pizza can then be either micro waved on medium-high for about 10 minutes or baked in a traditional oven on 300 degrees for about 20 minutes. The cooking process seals all of the toppings inside the cheese base, sides, and top. 0002

After micro waving or baking, a resting period of about 15 minutes is recommended, thus allowing the pizza to cool and solidify before slicing. 0003

In mass-producing the pizza for retail sale, the pizza would be already baked at the factory, then frozen, and reheated later by the consumer. In following this method the pizza would retain its integrity in transit to the retail outlet and to the Final consumer. 0004